CAPONATA COLD EGGPLANT APPETIZER

Makes 8 Cups

Ingredients

2 pounds eggplant, peeled and cut into ½-inch slices
Salt
½ cup olive oil
¾ cup finely chopped onions
½ cup wine vinegar mixed with 4 teaspoons sugar
Freshly ground black pepper
2 tablespoons capers
1-2 peppers, green, red or yellow, roasted peeled, seeded and cut julienne
Salt and pepper to taste

Instructions

Sprinkle the slices of eggplant generously with salt and set them in a colander for about 30 minutes over a sink to drain. Wash the slices under cold water and pat dry with fresh paper towels and set them aside.

Prepare grill for direct grilling.

Toss the eggplant with some olive oil and grill on both sides until marked well, lightly browned and softened. Remove eggplant and layer on a serving tray. Set aside.

Meanwhile in a medium saucepan heated over medium-high heat sauté the onions with the olive oil until they are soft and lightly colored, about 1 to 2 minutes. Stir in the vinegar and sugar, capers, sliced peppers. Bring to a boil, reduce the heat, and simmer uncovered, stirring frequently, for about 2-3 minutes. Pour sauce over eggplant, cover and chill until ready to serve. Season with salt and pepper and serve cold.